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Auntie Anne's Pretzels

Servings Size: 1

INGREDIENTS:

1 1/2 tsp Yeast, 1/2 tsp Brown sugar, 1 tsp Salt, 1 1/2 c Water, 4 c Bread flour, 2 tsp Baking soda, 2 c Warm water, 1/2 lb Butter, 2 Tbsp Honey, White sugar Brown sugar.

Preparation Instructions: Mix yeast, brown sugar, dash of salt and 1 1/2 cups water. Let sit for five minutes. Add

bread flour.

Knead well. Let rise for about one hour.
Grease baking sheet.

Mix baking soda and warm water. Take a piece of dough and roll and shape into a pretzel. The easiest way to shape is to roll into a rope, whatever size you prefer. Pinch ends of rope then bring ends of rope to other side of circle. Dip pretzels in warm water and baking soda mixture and put on baking sheet.

Bake at 425F for about 12 minutes.
While still hot, brush with melted butter and honey. Sprinkle with white and brown sugar (approx. half and half mixture).

